

Welcome to our world

A place where inspiration does not fall far from the tree. We are a family business with a mission to elevate the juicing experience by crafting the world's greatest juice equipment. Bringing out the best of nature, since 1976.

IT ALL STARTED WITH OUR DAD AND HIS PASSION

Before we were a company, our dad and founder, Dale was a Rocket Scientist meets Free Thinker. His Aerospace degree came from the University of Toronto, but his love for invention started with repairing cars in his dad's garage. After leaving his job building weapons for American troops in the Vietnam war, Dale pursued his passion for positive craftsmanship by creating small juice presses from his cabin in the wilderness.

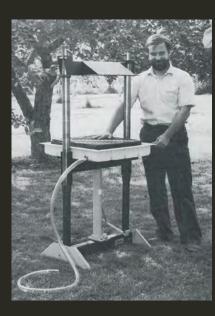
When several local farmers asked Dale to make juice presses for their orchard, he agreed — provided he received 100 letters in response to an advertisement he placed in the local newspaper. When it was over, we had received 99 letters total.

40 YEARS OF BUILDING JUICE PRESSES

Not much has changed since Dale created "The Roadsider" for those farmers back in 1976. We still manufacture all of our products from design to production in Buffalo, NY.

Many of Dale's inventions have become industry standard, thanks to his commitment to listening to customers' needs and passion for constantly improving everything we make and everything we do.

We find happiness in respectfully harnessing what nature offers: perfection. We're always dreaming up new ways to make great things as a family. From small startups to larger businesses, we hope to help you find the same delight in juicing up nature's best and leaving your positive mark on the world.



"A Bathtub in my kitchen was my first test lab."

- DALE WETTLAUFER

The X-1 is a cold-press juicer capable of producing a thousand bottles of juice per day. Now in its third generation, the X-1 is used by successful cold-pressed juice producers, nut milk producers, and cider producers in more than 70 countries.

What our clients think

We were considering a cold press juice program for Plum Market so naturally we reached out to Goodnature. From the initial request for information to purchasing our first X-1, developing amazing recipes and setting up the machine the entire Goodnature staff has gone over and above to make sure that we were taken care of. It worked so well that we outgrew the first X-1 within the first month and had to move up to a higher capacity X-6. The quality and durability of both machines is excellent but if there is a problem there are great resources on their juice blog or they are just a phone call or e-mail away. Thank you guys for putting a quality product out and for being a pleasure to work with.

PHIL CASSISE, VP PRODUCE MEAT & SEAFOOD PLUM MARKET – MICHIGAN

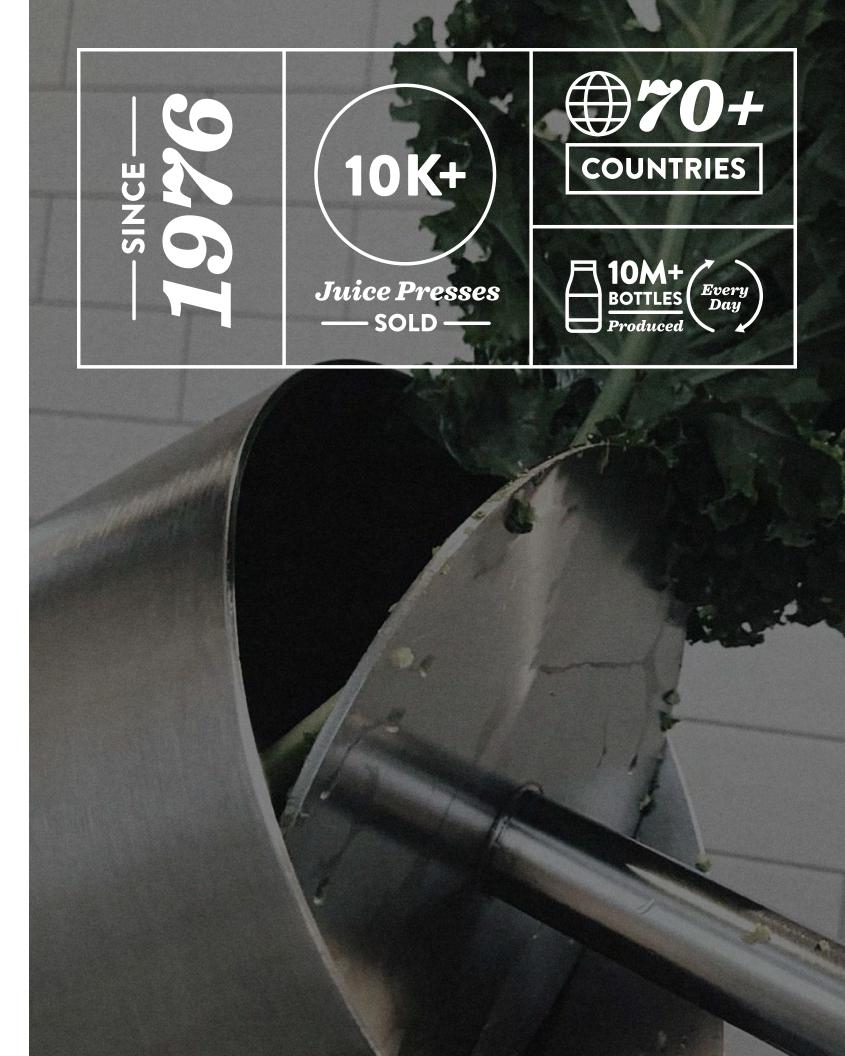
Working with Goodnature has been a game changer for Clean Juice, and most importantly, our customers. From day 1, we have served cold-pressed juice made from the X-1 machine. Being able to marry Clean Juice's brand promise of delivering a USDA-certified organic juice to Goodnature's cold press technology has established Clean Juice as the premier juice company in franchising. Every single Clean Juice store has its own Goodnature X-1 machine which allows us to serve the freshest, rawest, unprocessed and cleanest juice available in the market. The Goodnature team has been a pleasure to work with through our growth, and we see very bright futures for both companies moving forward.

LANDON ECKLES, CO-FOUNDER CLEAN JUICE - CHARLOTTE, NC Our employees enjoy working with a machine that makes the task easier for them and this is reflected in the juice production. Our X-1 machine complies too with our philosophy of protecting the natural essence of the food we consume. We are committed to our duty to ensure that our customers actually drink liquid fruits and vegetables and we achieve this thanks to Goodnature.

VITOLOGY YUCATÁN, MÉXICO

We purchased the Goodnature X-1 cold-press hydraulic juicer in 2016 for the opening of our restaurant and we haven't looked back! At Judy – Cantine Qualitarienne in Paris, France, our menu is elaborated by an Australian naturopath so the quality and nutritive value of our products are of utmost importance. The X-1 rises early every morning, every day to provide our customers with the best and freshest organic cold pressed juices and house made almond milk in town! The success of our juices and clean eating philosophy has seen Judy's little sister open just next door – Judy's Market where our fare is available for take-out! We also distribute our cold-pressed juices to the restaurant LouLou in the heart of Paris's latin quarter. A big thank you to Goodnature for helping us promote our health and good vibes message here in Paris!

DOMINIQUE GASSIN
JUDY CANTINE QUALITARIENNE
PARIS, FRANCE



WHY WE DRINK RAW JUICE

Juicing increases our consumption of raw fruit and vegetables, beyond what we consume by eating alone.

Juicing allows our body to absorb nutrients without overwhelming our system with large amounts of indigestible fiber. Drinking juice can (and should be) enjoyable. Nature's vibrant flavors are fun and surprising.

☑ JUICE ☑ SOLUBLE FIBER ☑ CONTAMINANTS ☑ NUTRIENTS & ENZYMES

WHAT'S IN A FRUIT/VEGETABLE?

LET'S BREAK IT DOWN:



JUICE

Nutrients like vitamins and minerals, soluble fiber, living enzymes, phytonutrients, and natural sugars are all contained in the juice.



SOLUBLE FIBER NU

Soluble fiber is broken down in the body and is important in stabilizing blood sugar levels, lowering cholesterol, and promoting a healthy gut.



NUTRIENTS & ENZYMES

The ultimate goal of juicing is to consume as much of the nutrients and living enzymes as possible. This is the good stuff.



INSOLUBLE FIBER

The tough outer-walls of plant cells. Consuming too much insoluble fiber makes your digestive system work harder to absorb nutrients.



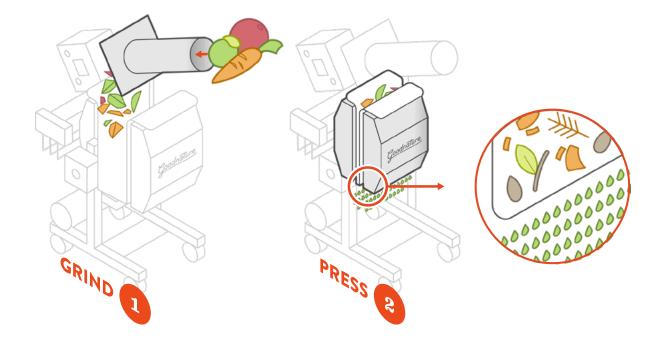
SEEDS

Particles of seeds shouldn't be consumed. They give a bitter taste to juice, and some actually contain trace amounts of arsenic.



CONTAMINANTS

The very outer layer of a fruit or vegetable often contains high levels of pesticides, wax, or preservatives (even on some organic produce).



HOW THE GOODNATURE JUICE PRESS WORKS

A genuine Goodnature cold-press is a twostep process. The plants are chopped in the grinder, then fall directly into the press for squeezing.

During the squeezing process, the fruit is not forced against a sharp screen like in other methods; it is entirely stationary — a gentle, natural process. After pressing, all of the insoluble fiber including the skin, seeds, and stems are left behind in the Goodnature press bag.

Goodnature juice is clean, smooth, consistent in color, contains no foam or chunks, and stays fresh for days.

Give your body maximum nutrients without the burden of the other

stuff. Taste juice that's simple, raw, and memorable — the way nature intended.

Goodnature Juice

Regular Juice







CLEAN & SMOOTH

All of the indigestible fiber including skin, seeds, and stems are removed, leaving you with sweet, flavorful juice.



ASTS FOR DAYS

Nutrients and taste are preserved for an extended period of time with the absence of heat, oxidation, and indigestible fiber.



BRIGHT & CONSISTENT

Patented process creates vibrant, colorful juice with minimal foam and separation.



DOESN'T LAST LONG

Regular juice starts to separate within minutes of extraction.



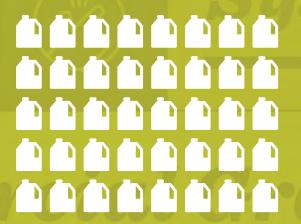
FOAMY, PULPY & CHUNKY

High in solids with lots of indigestible fiber-resulting in a thicker and inconsistent mouth-feel.



BITTER

Taste can be bitter from the skins, seeds, and stem particles that make their way into the juice.



PRODUCE UP TO

20-40 Gallons

PER HOUR



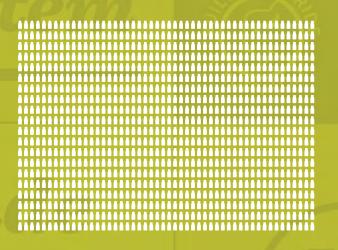
INDUSTRIAL QUALITY

The X-1 is designed and built from the ground-up by industrial artisans in Buffalo, New York, USA using heavy duty stainless steel and proprietary hydraulic components.



SAFETY FEATURES

The Goodnature X-1 contains intuitive safety features that keep your staff safe even in the most demanding environments. Safety features include automatic shutoff emergency stop button and more



MORE THAN

1,000 Bottles
PER DAY



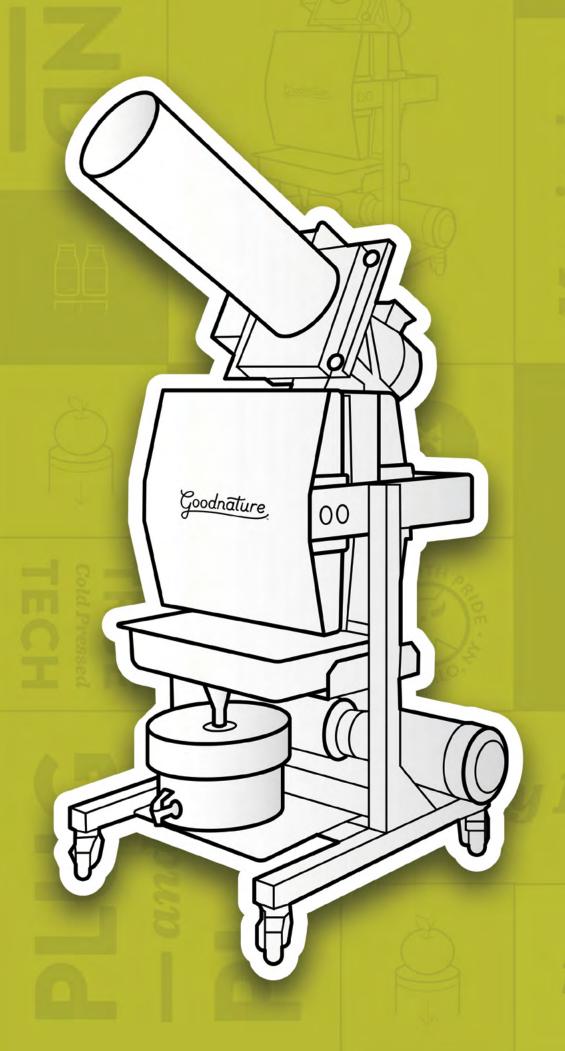
WASHDOWN RATED

The entire machine can be washed down, making clean up easy and efficient.



EASY OPERATION

The Goodnature X-1 is easy to use, working harmoniously with the operator to extract the maximum amount of nutrients and vibrant, clean juice from your fruit and vegetables.



Perfect for these businesses types

JUICE BARS

WHOLESALE JUICE COMPANIES

NUT MILK PRODUCERS

PREMIUM GROCERY STORES

JUICE CLEANSE BUSINESSES

KOMBUCHA PRODUCERS

Notable Goodnature Clients







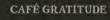














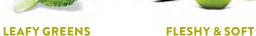


TECHNICAL SPECIFICATIONS

CAPACITY:	25 - 30 LB (11.3 - 13.6 KG) PER BATCH
МАХ ОИТРИТ:	20-40 GALLONS / 75-150 LITERS MAX PER HOUR - DEPENDS ON WORKFLOW AND RECIPE
ELECTRICAL RATINGS:	208-230V, 50-60HZ SINGLE PHASE, TWO NEMA L6-20 PLUG ENDS AT 15 AMP EACH
RATINGS/CERTIFICATIONS:	CONFORMS TO NSF/ANSI STD 8 CE COMPLIANT IEC TESTED
WEIGHT:	430 LBS. (195 KG) FULLY ASSEMBLED
DIMENSIONS:	67"H X 31"W X 39"D (170CM X 79CM X 99CM) INCLUDING GRINDER
MANUFACTURING:	MADE IN BUFFALO, NY, USA – NAFTA CERTIFICATE AVAILABLE UPON REQUEST

PRODUCE VARIETY























CITRUS



BERRIES

Order today!

Get a quote at goodnature.com or contact us at 1800-875-3381 | info@goodnature.com









Welcome to our world.

A place where inspiration does not fall far from the tree.

We are a family business with a mission to elevate the juicing experience by crafting the world's greatest juice equipment.

Bringing out the best of nature, since 1976.

VISIT US AT GOODNATURE.COM





